

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Function Menu 2021

For Groups of 10 or more

*Please select 3 entrees, 3 mains (2 pasta & 1 grill item),
2 sides and 2 desserts*

All dishes will be served feast-style, perfect for sharing

Shared Menu is \$85 per person

Please Note: for an additional \$10 per person your selected dishes will be served individually alternating between guests and not shared.

1st Course – Entrees

Please choose three of the following:

Arancini (2pp) – Una piccolo palla ma piena di sapore,
(a small ball, but so rich in flavour) – flavour changes daily

'Fegato alla Veneziana' – our duck liver pate with macadamia & pomegranates, cherries & sherry, parsley and grilled crostini

Snapper 'crudo', Granny Smith apple gel, celery hearts, buttermilk with kaffir lime leaf oil, pickled green grapes, apple mint, pistachio and shrimp Kewpie

'Insalata di Zucchine', all sorts of Spring's zucchinis with lemon & pine nuts, Mozzarella 'trece' (platted), peaches with good aged balsamic vinegar and basil

Optional add-on:

Freshly-shucked Pacific oysters (2) for an additional \$9 per guest

2nd Course – Mains

Pasta, Gnocchi and Rice

Please choose two of the following:

Potato Gnocchi, lamb shoulder ragu with 'sacchetti Veneti', leeks & heritage carrots, truffled Pecorino and green goddess salsa

Saffron Pappardelle 'Al Gatto Nero' with Blue Swimmer crab, Datterini tomatoes, basil, aromatic fish sauce, fennel seed and smoked Caciocavallo cheese

'Risotto alla Giudecca' – Prosecco & Parmesan rice 'cremoso' with lemon Mascarpone, chives, lemon extra virgin olive oil, pistachio nibs and wild dill pollen

Squid-ink Casarecce with chopped Tiger prawns in Venetian XO, zucchini, capers, green olives, marjoram and crispy garlic

2nd Course - From the Grill

Please choose one of the following:

'Pesce del Mercato' – Market fish, hand-selected and delivered daily by George and his fantastic team at Oceanmade Seafoods

'Taglio di Manzo' – different types of beef, changing regularly and sourced from Josh our local butcher at Glenferrie Gourmet

Sides

Please choose two of the following:

A bowl of crunchy fries with rosemary & Parmesan salt and aioli

Crisp insalata of baby Cos & Iceberg, vinaigrette, crème fraiche & chive dressing, salty ewe's milk cheese

From the tiny Island of Capri – 'Carpaccio' of heirloom tomatoes with apple vinegar, Mozzarella di bufala, delicate herbs and extra virgin olive oil

Sauteed Spring beans, lemon & caper butter, wild garlic, broad beans, Cashew nut cream and pangrattato

3rd Course – Dessert and Cheese

Please choose two of the following:

'Tiramisu' – our pick me up 'served old world meets new world' with espresso, Mascarpone, spiced rum, mulberries, bee pollen & honeycomb

Chocolate & cardamon mousse, local figs with caramel, honey brittle and gingerbread

Pavlova, flavours of a Victorian Spring garden – plums, berries & apricots with saffron Chantilly

'Formaggio' – Taleggio from Lombardia (soft washed rind), Collina from Veneto (semi-hard) served with 'pane di musica' and fig & quince 'pre serva'